

ABSTRACT

5      Acidic protein foods employing pectin which has been  
low-molecularized to a viscosity of no greater than 150  
mPa·s as a stabilizer for the acidic protein foods,  
wherein the pectin is added at greater than 0.4 wt% to  
the acidic protein foods. It is possible to achieve a  
wider stable pH range and improvement in palatable  
texture due to lower viscosity of the products.